

Abstract

The invention relates to a process of producing raw sausage by an accelerated maturing process by which by considerably less time, equipment and techniques raw sausage is produced which improves health and is of better sensory qualities. By the method in accordance with the invention care provisions are to be made on the basis of known recipes and basic principles of typical kinds of raw sausage for a rapid increase in the number of microorganisms such as micro-cocci and lacto-bacteriae and the like by an addition of folic acid and/or folate.